

Food Handling Practices Monitoring Document

Hotel Information

Hotel Name

Address

Date

Inspected By

Food Handling Practices Checklist

Item	Yes	No	N/A	Remarks
Food handlers wear clean uniforms and gloves	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Handwashing facilities are available and functional	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Temperature of refrigerated food is maintained below 5Â°C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Raw and cooked foods are stored separately	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Utensils and equipment are cleaned and sanitized properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>

Overall Comments

Signatures

Inspector

Hotel Manager

